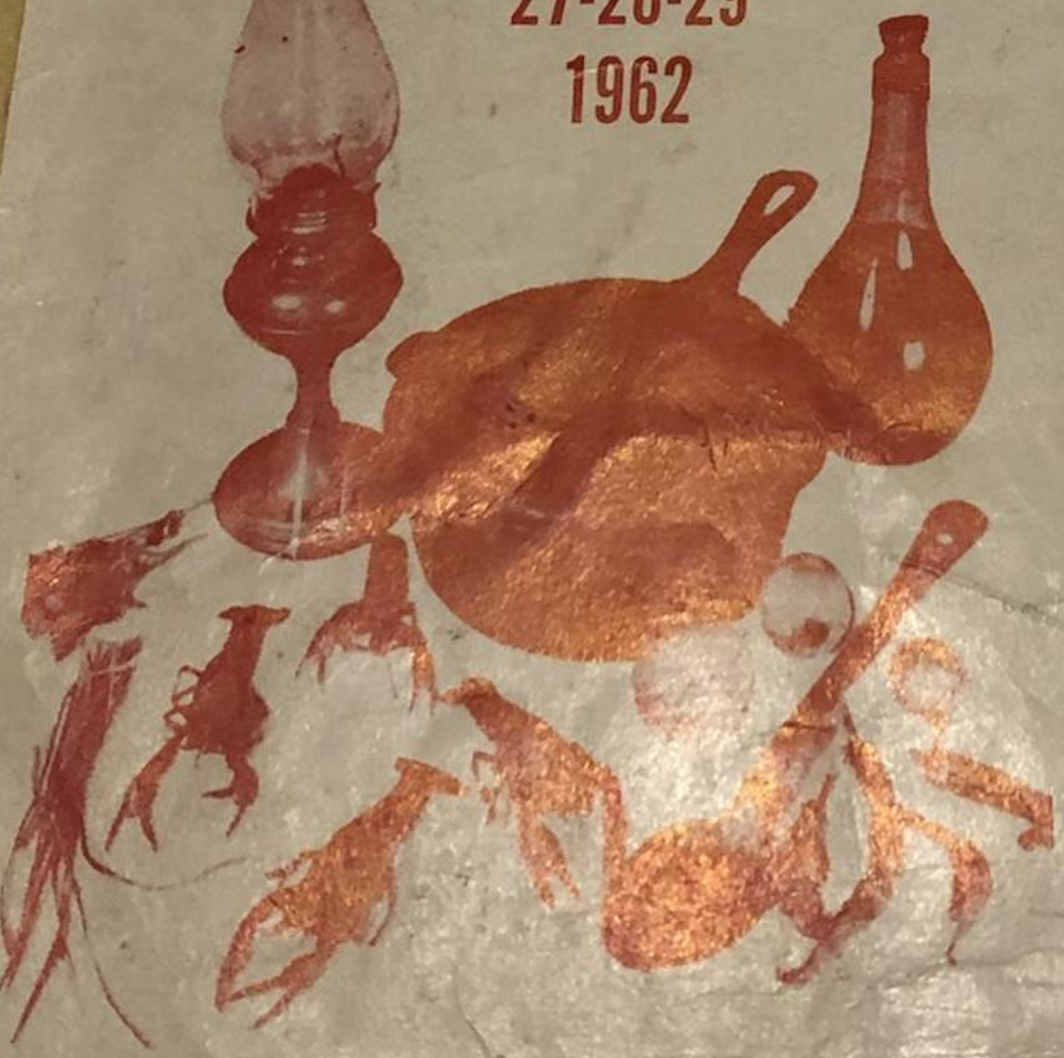
Breaux Bridge

Crawfish Festival

Program

WITH RECIPES

APRIL
27-28-29
1962



Price 25c

STUFFING FOR CRAWFISH HEADS

¼c cooking oil
½c flour
2 medium onions
1 large bell pepper
2 tsp salt
1½ tsp. red pepper
60 crawfish heads
1½ c bread crumbs
¼ c onion tops, cut fine
¼ c parsley, cut fine
about ¾ c water
½ block butter or oleo
½ crawfish tails
½ crawfish fat

Remove eyes and wash heads of crawfish well Have the bread crumbs and heads ready to stuff.

Grind onions, peppers and tails in a separate dish. Make a golden brown roux with cooking oil and flour. Add onions and pepper and cook until soft. Add ground crawfish tails and fat and let simmer for 15 minutes. Add water and salt and pepper. Then add bread crumbs, parsley and onion tops and ½ block butter if desired. Fill each head with stuffing, roll in flour and bake 15 minutes in a moderate oven.

This recipe courtesy of
MRS. AUGUST GIRARD

Compliments
ASHY'S

Lafayette, La.

GUMBO

1 — 4 lb. hen

2 lbs. sausage

1 pt. oysters

½ cup fat

3 kitchen spoons of flour

2 qts. of water

1 large or 2 small onions

2 stalks of celery

Cut hen in regular way. Dry sausage in oven, chop onions and celery. In a large iron pot heat fat — add flour and stir till brown, add chopped onions and celery. Stir till limp, then add chicken. Stir till well mixed. Add water and boil till chicken is halfway done. Add sausage and let simmer till chicken is well done. Add oysters and bring back to a boil. Serve hot with rice. Add a pinch of file in each platefull. Serves 10 to 12.

Mrs. L. M. Pellerin

Rebels of Breaux Bridge (Confederate Veterans)

, Zepherin (Katan) LeBlanc, Duchin Thibodeaux, Ul
ringue, Paloup Thibodeaux, Albert Martin, Numa (C
ght, Ursin (Use) Broussard, Homer Latiolais, Edga
y, J. B. Angelle, Lastie Trahan, Anatole Periou, Thi

COURTBOUILLION DE POISSON

1 — 6 lb. Goo
1 large can tomatoes
2 large onions
2 stalks celery
5 pods garlic
⅔ cup lard
1 cup flour
1 pt. water

Heat lard and brown flour real brown. Add onions, garlic and celery (all chopped) , brown them, add tomatoes, let cook till the substance gets greasy—add pint of water (or more if you like it thinner). Let boil a few minutes then add fish which has been cut in 2 in. pieces, till fish is well done. Season to taste.

Mrs. L. M. Pellerin

La

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Boats—Trailers—Etc.

RT SHOP

8 Johnston St.

Phone CE 4-8078

Res. CE 4-2424

reaux Bridge, La.

LACE

CRAWFISH BISQUE

20 Lbs. Live Crawfish, 60 Cleaned Heads, Serve 10

4½ c water	½ c cooking oil
½ c parsley, cut fine	1 c flour
½ c onion tops, cut fine	2 large onions
½ crawfish tails	1 large bell pepper
½ crawfish fat	3 teaspoons salt
¾ block butter or oleo	2 teaspoons red pepper

Pick crawfish and wash. Be sure that all crawfish are alive when picking them for cooking. Drop live crawfish in boiling water for 10 minutes or until crawfish are red. Separate heads from tails. Pour fat from heads into a dish. Clean tails and place in a separate dish. Save heads to fill with dressing. Divide tails and fat equally for bisque and stuffing.

Grind onions and pepper. Make a golden brown roux with oil and flour. Add onions and bell pepper and cook until soft, stirring frequently. Add crawfish tails and fat and cook under low fire for about 20 minutes. Gradually add 4½ cups boiling water and salt and pepper and cook for about 20 more minutes. Add onion tops, parsley and just before serving add baked stuffed crawfish heads. Rice and crackers are served with the bisque.

This recipe courtesy of
MRS. AUGUST GIRARD

Across from the Catholic Church

135 N. Main St. ED 2-2426

BRIOCHES

2 cakes Fleischman's yeast
1 cup milk, scalded & cool
¾ cup of butter
½ cup of sugar
1 teaspoon salt
4 egg yolks
3 eggs
4½ cups sifted flour
½ teaspoon lemon extract

Dissolve yeast in lukewarm milk. Cream butter and salt together. Add to yeast mixture. Add remaining ingredients and beat thoroughly about 10 minutes. Cover and let rise in a warm place free from draft, until light (about 6 hours). Stir down, cover well and chill in refrigerator over night or longer. Divide into small pieces. Shape into balls and place in greased muffin pans. Make an indentation in center of each and brush with melted butter, into this hollow press a small ball of dough. Let rise until double in bulk, about 1 hour. Brush with a mixture of 6 tablespoons of sugar and 2 tablespoons of milk. Bake in a moderate oven at 400 degrees, about 20 minutes. Makes 20.

Mrs. L. M. Pellerin

CRAWFISH ETOUFFEE

8 lbs. fresh crawfish
6 onions, chopped fine
1 stick oleo, or
1 cup cooking oil
½ cup chopped celery
¼ cup onion tops and parsley, minced
½ teaspoon tomato paste
½ teaspoon corn starch
½ cup cold water
Salt, black pepper, and Cayenne (red) pepper to taste

Par boil and peel crawfish. Set tails aside.

Mix cooking oil or oleo with onions, celery, and tomato paste in heavy pot. Cook in uncovered pot over medium heat, until onions are wilted. Add crawfish tails.

Dissolve cornstarch in cold water. Add to crawfish, stirring constantly. Season to taste with salt, black pepper, and red pepper. Bring to boil in uncovered pot over medium heat and cook for 15 minutes. Add green onions and parsley. Mix well. Serve with cooked rice. Serves 4.

NOTE: An attractive way to serve this dish is to arrange a little mound of cooked rice in the center of each plate and pour the Etouffee around each mound just before serving.

(Compliments of Don's Sea Food & Steak House)

MEMBER OF F. D. I. C.

Lafayette, La.

CRAWFISH STEW

½ cup lard
⅔ cup flour
1 large onion
2 pods garlic
1 stalk celery
6 lbs. live crawfish
1 pt. water

First wash, scald and clean crawfish. Cut onions, garlic and celery. Heat lard, add flour, stir till brown. Add onions, etc., then crawfish, stir till the stew cooks a little greasy. Add water and let simmer about 20 minutes. Season with salt, red pepper and black pepper to taste

Mrs. L. M. Pellerin

Compliments of

BLUES STUDIO

OREILLES DE COCHON

1 egg yolk
1 cup milk
1 level tablespoon lard
salt and flour to roll

Use a small piece (size of an egg and roll real thin). Drop in deep fat and screw a fork in center. When brown on both sides dip in syrup made of

1 cup of sugar
speck of butter (optional)

Boil to syrup
¼ cup water

First Prize, Centennial Cooking Contest
Mrs. L. M. Pellerin

MARSHALL FUNERAL HOME

ED 2-2334

Breaux Bridge, La.

Grand Point Road Breaux Bridge, La.

TRY CHAMPAGNE'S

FAMOUS FRENCH BREAD

Baked By Breaux Bridge Bakery

JELLY ROLLS

4 eggs, well beaten
1 cup sugar
1 cup flour
1 teaspoon baking powder
1 teaspoon vanilla

Mix well and bake in a shallow pan 10 x 15, about 10 or 12 minutes. Turn over on tea towel. Spread with jelly and roll.

This recipe comes from Mrs. Edgar Hebert.
As given by Mrs. L. M. Pellerin

CONGRATULATION